

Central District Health Department

FOOD SERVICE RISK CONTROL PLAN

1. Review the previous 2 or more Regular Inspections (and EPI Reports if they have occurred) to identify repeat High Risk Violations, which may indicate that a chronic problem exists that, has high potential for causing food-borne illness in your customers. (Low Risk Violations also may be important if related to a food protection issue such as: open food containers next to hand sinks or cleaning chemicals, or large gaps under the back door which may allow insects and mice to enter the building, etc.).
2. Choose 1 violation (or, if you don't have any, choose one of the 4 highest causes of food-borne illness, i.e., **risk factors**, you would like to control or monitor better. These are:

- ❖ **FOOD OUT OF TEMPERTATURE (IN THE DANGER ZONE -- 46-139)**
- ❖ **WORKERS WITH POOR PERSONAL HYGIENE HABITS**
- ❖ **CROSS-CONTAMINATION OF FOODS AND EQUIPMENT SURFACES**
- ❖ **IMPROPER DISH WASHING AND EQUIPMENT SANITIZATION**

3. Develop a **written risk control plan** for the chosen violation or item. A risk control plan stresses **simple control measures**, which can be integrated **daily** into the establishment's **routine operations** to control a specific risk factor. The plan is **brief** and should address the following points:

- **WHY A HAZARD OR RISK EXISTS** i.e., identify the **risk factor**, agent, situation (or violation) that will cause a customer to become ill if allowed to exist or continue. Examples are: bacteria growing in food that is out of temperature (in the danger zone); bacteria, viruses on dishes due to dish machine not sanitizing, etc.
- **WHAT IS TO BE CONTROLLED** i.e., temperature of the food; temperature of the dish machine; worker hand washing, etc.
- **WHO IS RESPONSIBLE FOR CONTROL** manager, assistant manager, shift leaders, cooks, dish machine operators, other designated workers, etc.
- **WHERE WILL IT BE CONTROLLED** steam table, stove, oven, walk-in, reach-ins, etc.
- **WHEN WILL IT BE CONTROLLEED** i.e., once per hour, every 2 hours, 4 hours, etc.
- **HOW WILL IT BE CONTROLLED** i.e., metal stem thermometers; ice bathes and paddles; use of shallow metal pans; stirring and lidding of foods; manager observation of worker hand washing; use of utensils/gloves; worker observation of cooling/heating unit thermometers; monitoring of dish machine gauges and use of appropriate test strips; proper use and testing of wiping cloths/bucket solutions for cutting boards and utensils, etc.

- **WHAT CORRECTIVE CONTROL ACTIONS WILL BE TAKEN** if the chosen risk factor, agent, situation or violation is found to be still out of control or compliance, describe the back-up or contingency plan or procedures to be used. Example: reheating food to the required temperature or discarding; using triple sink to dip dishes in approved sanitizer solution at required concentration/time after running through dish machine until machine is fixed; retraining/worker incentives to insure hand washing etc.
 - **RECORD KEEPING IS REQUIRED** i.e. log sheets for time and temperature control on food, dish machine, hot/cold holding units, etc.
4. **Follow this risk management plan for the chosen risk factor for at least six months** and at the time of your next regular inspection your assigned Environmental Health Specialist will review and discuss with you how the plan is working.

Adapted 2-14-02 by Bob Mayer, CDHC (from FDA HACCP class 11-14/15 01)